



Don't Waste Food S.C. is a collaborative campaign that is actively bringing together partners from across the public and private sector to help reduce food waste in the state. The campaign is designed to increase awareness of the economic, environmental and social impacts of food waste and empower individuals, businesses and communities to take action through outreach, education and technical assistance centered on **prevention, donation and composting**.



Wasted Food Adds Up

Food waste is the top item thrown away by Americans, accounting for 21 percent (35.2 million tons) of the nation's waste in 2013, according to the U.S. Environmental Protection Agency. South Carolina produced an estimated 607,000 tons of food waste in fiscal year 2015 (July 1, 2014 to June 30, 2015).

It is estimated that as much as 40 percent of all the food grown and processed nationwide is never eaten—a loss valued at more than \$160 billion annually, according to the U.S. Department of Agriculture. Americans discard about 20 pounds of uneaten food every month worth \$28 to \$43.

Reduce Food Waste at Home

- **Prevent** – Shop smart, prep smart and store smart.
- **Sourcing** – Buying local creates a shorter distribution distance for food to travel, which reduces the chance for food damage and spoilage.
- **Donate** – Give what you won't use to a local food bank. Visit sfoodbankassociation.org to find a food bank near you.
- **Compost** – If you end up with wasted food, you can recycle what you don't eat. Compost is a free fertilizer and mulch you can make in your own backyard.

For tips on reducing food waste at home today, visit scdhec.gov/HomeAndEnvironment/Recycling/FoodWaste.



**GREENVILLE COUNTY
SOLID WASTE DIVISION
RECYCLES**

Enoree Residential Waste & Recycling Center
7:00 a.m. – 6:00 p.m. • Tuesday – Saturday
1311 Anderson Ridge Rd. • Greer, SC 29651 • 864-243-9672
GreenvilleCounty.org



recyclemore



Food Waste Recycling



**GREENVILLE COUNTY
SOLID WASTE DIVISION
RECYCLES**

Benefits of Food Waste Reduction

- **Feeding the economy** – Organics recovery is an emerging market area that is growing in South Carolina that is creating new jobs and businesses for food waste haulers and composting facilities. For every million tons of composted material, 1,400 jobs are created.
- **Conserving resources** – Did you know that throwing away one egg wastes 55 gallons of fresh water? Preventing food waste prevents wasted water, energy and land used to make the food. The growing, processing, packaging and transporting of food uses significant amounts of water, energy, resources, time and money—all lost if the food is not consumed.
- **Returning nutrients to the soil** – Sending food waste to a composting facility or composting at home can improve soil health and structure, increase water retention, support native plants and reduce the need for fertilizers and pesticides.
- **Saving money** – An average family of four wastes \$1,500 a year on food that is thrown away. Making it easier to prevent food waste can save families and businesses money through smart purchasing, improved food preparation and storage practices as well as lower energy and disposal costs.
- **Reaching recycling goals** – Preventing food waste helps reduce the state's per capita waste and can help South Carolina achieve its recycling goal of 40 percent by 2020.

Food Date Labels Explained

Date labels are confusing and can lead to throwing away good food. With the exception of infant formula, they pertain to product quality, not food safety. Learning the difference between these dates is a great first step toward storing smart.

- **Sell-by** date tells the store how long to display the product for sale. You should buy the product before the date expires, but you can still store it at home for some time beyond that date as long as safe storage procedures are followed.
- **Best-by (or before)** date is recommended for the best flavor or quality. It is not a purchase or safety date.
- **Use-by** date is the last date recommended for the use of the product while at peak quality. This date has been set by the product manufacturer.



What is Compostable at this Location?



Food Waste Recycling



ACCEPTABLE Items:

FOODS:

- Food Leftovers & Scrapings
- Fruits & Vegetables
- Bread & Pastas
- Grains & Cereals
- Eggshells & Dairy
- Coffee/Tea Grounds
- Rice & Beans
- Meat, Fish, Poultry & Bones

NON-FOODS:

- Coffee Filters
- Paper Towels & Napkins
- Wax Paper/Board
- Uncoated Paper Cups, Plates & Bags
- Compostable Containers
- Soiled Pizza Boxes

UNACCEPTABLE Items:

- Any Plastic
- Glass
- Styrofoam
- Aluminum Foil
- Large Amounts of Oil
- Tobacco Products
- Pet Wastes/Hair
- Ash or Coal
- Chewing Gum
- Textile Materials
- Q-Tips
- Baby Wipes



GREENVILLE COUNTY
SOLID WASTE DIVISION
RECYCLES

Enoree Residential Waste & Recycling Center

7:00 a.m. – 6:00 p.m. • Tuesday – Saturday
1311 Anderson Ridge Rd. • Greer, SC 29651 • 864-243-9672
GreenvilleCounty.org